



# Thyme

CAFÉ • BAR • DINING

## CHRISTMAS MENU

3 courses £27.95 (2 course lunch £22.95)  
parties over 6 will require pre orders and deposits

### STARTERS

**Three Onion soup with stilton crouton (v)**  
(can be made vegan with a garlic crouton)

**Festive prawn cocktail**  
Avocado, lettuce and fresh prawns

**Duck liver & glazed orange pate**  
Salted toasts, spiced marmalade

**Smoked Haddock croquettes**  
Warm tartare sauce, crispy capers

**Warm goats cheese salad**  
Goats cheese, baby mulled wine pears, radicchio, roasted pumpkin seeds

### MAINS

**Roast breast of farm reared turkey**  
Pork & cranberry stuffing, pigs in blankets, festive gravy, roast potatoes,  
squash puree & honey charred carrots-Brussel sprouts with chestnuts & bacon

**IPA slow braised short rib**  
Parisienne potatoes, squash puree & honey charred carrots-Brussel sprouts with chestnuts & bacon

**Salmon and sea herb wellington**  
Beurre Blanc & samphire sauce, crushed new potato,  
honey charred carrots-Brussel sprouts with chestnuts & bacon

**Confit duck**  
Duck fat Parisienne potatoes, braised French beans, port jus

**Wild mushroom bourguignon (ve)**  
Roast potatoes, honey charred carrots-Brussel sprouts with chestnuts

### DESSERTS

**Traditional Christmas pudding**  
With warm brandy sauce

**Raspberry & dark chocolate tart (ve)**  
With rasp sorbet

**Crème brulee**  
Cinnamon sugar crust, shortbread

**Wallings Ice cream**  
2 scoops. please ask for todays flavours

\*All items maybe subject to change depending on market availability

Is or can be made (v) Vegetarian Dish (ve) Vegan Dish (gf) Gluten Free Dish (gfa) Gluten Free Available  
Thyme has taken steps to identify dishes and ingredients that may cause allergic reactions for guests with particular food allergies.  
If you have an allergy or a dietary preferences please ask a member of staff for advice.